

SAKE

WHAT IS SAKE?

Sake, or 'nihonshu', is a beverage made from fermented rice, koji mold and water. It can range in flavour from sweet to dry, delicate to full-bodied, clean-nosed to aromatic.

Similar in alcoholic content to wine (12-15% alcohol), sake can be enjoyed chilled, warmed or at room temperature. Typically, aromatic and delicate styles of sake are best enjoyed chilled or at room temperature.

Sake is labelled and graded according to its brewing method and rice polishing rate. Here are a few common terms you might come across!

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- Junmai** Made purely from rice with no added alcohol
 - Honjozo** Sake balanced with added brewer's alcohol
 - Ginjo** High grade sake made from rice grains polished to at least 60% in size. Typically delicate and aromatic
 - Daiginjo** Premium sake made from rice polished to at least 50% in size. Typically very delicate, crisp and highly aromatic
 - Nama** Unpasteurized sake (sake is usually pasteurized twice)
 - Genshu** Sake bottled at cask strength
 - Kimoto** Style of sake where the rice and koji are mashed together into a puree, traditionally done by hand
 - Yamahai** Unmashed rice and koji fermented slowly using wild yeast
 - Nigori** Cloudy sake, not fully strained from the rice solids



SAKE BY THE GLASS & TOKKURI

Glass / Tokkuri 100ml / 350ml

Kizakura Yamahai Jikomi Mildly sweet with a rich, soft palate	Kyoto	7 / 21
Munemasa Junmai Ginjo Full-bodied and fruity, with a sweet palate and a great long finish	Saga	10 / 31
Hizo Miyamagiku Tokubetsu Junmai Light, soft and dry with delicate body. Good chilled or lightly warmed, a good match for red meat dishes	Gifu	10.5 / 32.5
Sawahime Kimoto Junmai Earthy and rich body, crisp mellow finish. A good sake for having warm, matches well with smoked or grilled dishes	Tochigi	8.5 / 27
Niseko Blue Tokubetsu Junmai Light banana aromas with balanced sweetness and acidity	Hokkaido	11 / 35
Born 55 Tokubetsu Junmai Fresh, fragrant rice aroma and umami with mild sweetness and balanced acidity. Recommended with oysters or grilled seafood	Fukui	12 / 38



SAKE BY THE BOTTLE

Sparkling & Dessert Sake

Hana Awaka Sparkling Sake (250ml) Mild sweetness with light acidity	Hyogo	19
Aai Sparkling Sake (330ml) Light bodied, smooth and semi-dry	Saitama	28
Sayuri Nigori (300ml) Sweet and floral with mildly creamy texture. Best enjoyed chilled	Hyogo	24
Akane Akamaishu Junmai (300ml) Made from red rice. Natural sweetness, light fruit notes, rosé colour	Hyogo	27
	300ml Bottle (2-3 serves)	
Shichiken Fuurin Bizan Junmai Rich, dry and crisp with good amount of umami	Yamanashi	29
Ranman Tokusen Ginjo Medium-bodied, semi-dry with umami and balanced acidity	Akita	29
Aladdin Junmai Ginjo Fresh apple and melon on the nose, light and clean finish	Fukushima	28
Shirataki Jozen Junmai Ginjo Light, clean and dry with aromatic nose	Niigata	31
Kamikatsu Junmai Ginjo Genshu Full-bodied, light sweetness with a fruity nose	Tokushima	35
Homare Kiwami Junmai Daiginjo Fragrant, soft, smooth with clean and light finish	Fukushima	29
Suishin Gowarimigaki Junmai Daiginjo Genshu Sweet, medium body with fruity melon nose	Hiroshima	50
Asabiraki Namburyu Daiginjo Dry, rich flavour with nashi pear nose and crisp finish	Iwate	35

SAKE BY THE BOTTLE

720ml Bottle
(5-7 serves)

Yoshinosugi no Tarusake Junmai Yamahai	Nara	87
Cedar barrel aged sake with delicate cedar aroma, crisp and dry		
Asahiyama Junmai	Niigata	53
Rich, smooth, semi-dry with clean finish		
Ranman Funaoroshi Junmai	Akita	70
Balanced sweetness with light acidity and fresh rice fragrance		
Nenohi Junmai no Shu	Aichi	66
Rich, dry and crisp with a delicate rice fragrance		
Tamanohikari Yamahai Junmai Ginjo	Kyoto	70
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
Zaku Megumi no Tomo Junmai Ginjo	Mie	80
Rich acidity, medium-rich body with subtle pear and anise notes		
Shizuku Hime Junmai Ginjo	Ehime	70
Soft, light body. Floral, fruity notes		
Kinsen Sakewa Hyakuyakunocho Junmai Ginjo	Hiroshima	104
Fruity nose with light, soft body and balanced sweetness		
Kokushi Muso Daiginjo	Hokkaido	159
Rich ginjo aroma and umami notes on the palate. Smooth and clean body with a crisp, dry finish		
Kaganotsuki Junmai Daiginjo	Iwate	87
Soft, smooth and delicately sweet with elegant fruity notes		
Nanbu Bijin Junmai Daiginjo	Iwate	101
Soft, smooth and delicately sweet with elegant fruity notes		

SHOCHU

Shochu is a distilled Japanese spirit produced from various starch sources such as Sweet Potato, Barley, Brown Sugar or rice. Some shochu like Awamori can be aged as well.

While similar in nature to vodka, shochu is usually about 20-25% alcohol content and is not charcoal filtered, retaining flavour and characteristics from its source.

Shochu is often enjoyed on the rocks, with hot water (Oyuwari), ice and chilled water (Mizuwari), with fruit juice or with soda water and citrus juice (Chu-hai).

	Type	Origin	Glass
			45ml
Kinmiya	Sugar Cane	Mie	8
Towari	Soba (Buckwheat)	Miyazaki	9
Tomino Hozan	Sweet Potato	Kagoshima	9.5
Kiccho Hozan	Sweet Potato	Kagoshima	9.5
Kannoko	Barley	Kagoshima	8.5
Shiro no Takumi	Rice	Kagoshima	9
Kariyushi	Awamori (Rice)	Okinawa	9
Omoro 10yo	Awamori (Rice)	Okinawa	14
Kikaijima	Brown Sugar	Amami	8
Tantakatan	Shiso	Hokkaido	9
Beniotome Kakubin	Sesame	Fukushima	9

UMESHU & FRUIT SAKE

Umeshu and other Japanese fruit liquors are made by infusing fruit and sugar in a sake or shochu base. They are usually enjoyed on the rocks, or can also be enjoyed with soda water as a highball.

	Glass / Tokkuri
	100ml / 350ml
Choya Mutenka House Umeshu	8 / 25
House-made Yuzu-Shu (Japanese Citrus)	9 / 28
House-made Iyokan-Shu (Bitter Mandarin)	9 / 28
Choya Kokuto Umeshu (Brown Sugar)	13 / 41
Choya Shiso Umeshu (Shiso Herb)	15 / 49
Rien Nashi Sake (Nashi Pear)	15 / 49
Honke Matsuura Togarashi Umeshu (Chilli Pepper)	11 / 35

BEER

Japanese Beer on Tap

Orion Premium Draft Lager 400ml 10

Bottled Japanese Beer

Sapporo Lager 355ml 9

Kirin Ichiban Shibori Lager 330ml 10

Asahi Soukai Mid-Strength Beer 330ml 8

Asahi Lager 334ml 10

Asahi Dry Black Dark Lager 334ml 10

Cider

Kaiju Golden Axe Apple Cider 375ml 9

Please refer to the specials page for our current craft beer line-up!

NON-ALCOHOLIC

Hot Drinks 4

Espresso Coffee, Hot Chocolate, Matcha Latte, English Breakfast, Earl Grey, Peppermint, Camomile, Sencha, Genmaicha, Houjicha

Soft Drinks 4

Coke, Coke No Sugar, Lemonade, Tonic Water, Dry Ginger Ale, Iced Green Tea

Mixed and Premium Soft Drinks 4.5

Lemon Lime Bitters, Yuzu Lemonade, Raspberry Lemonade, Calpico, Bundaberg Ginger Beer

Fruit Juices 4.5

Orange, Apple, Cranberry, Pineapple

Mocktail 10

Let us know what kind of mocktail you feel like!

WINE

Sparkling

Glass Bottle

Westwood Cuvee Blanc Victoria 9 40

Politini Prosecco King Valley - 44

Rosé

Glass Bottle

Toolangi Shiraz Rose 2016 Yarra Valley 10.5 48

White

Glass Bottle

Yarrowood Sauvignon Blanc 2019 Yarra Valley 9.5 44

Jackson Estate 'Shelter Belt' Chardonnay 2015 Marlborough - 48

Wine x Sam Pinot Gris 2017 Strathbogie Ranges 10 46

Byrne Family Riesling 2017 Clare Valley - 44

Red

Glass Bottle

Indented Head Pinot Noir 2016 Bellarine Pen. 10 46

Tallarida Pinot Noir 2016 Mornington Pen. - 50

Richard Hamilton 'Little Road' Shiraz 2017 McLaren Vale 10.5 48

Heritage Barossa Shiraz 2016 Barossa Valley - 50

Impressionist Tempranillo 2016 Eden Valley - 40

Blackbilly Grenache Shiraz Mourvèdre 2007 McLaren Vale - 48

COCKTAILS

Fancy something classic, new or non-alcoholic? Let us know!

Espresso Martini	18
Shiro no Takumi Rice Shochu, Kahlua, Frangelico, Espresso Coffee, Chocolate Bitters and Molasses	
Monkey Sour	19
Kannoko Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Egg White, Chartreuse and Peach Bitters*	
Rita Chao	18
Jinzu Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice	
Emy Jackson	18
Havana Club Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
Double-O-Nine	20
Awamori, Montenegro Amaro, Pedro Ximenez Sherry and Dry Vermouth	
Shintaro	21
Roku Gin, Ginger Liqueur, Apricot Brandy, Togarashi Umeshu, Iyokan Bitter Mandarin Juice and Aquafaba**	
Tonbei the Mist	19
Tantakatan Shiso Shochu, Dry Vermouth, Violette Liqueur, Blueberry Syrup, Orange Bitters, Soda Water, Cranberry & Lemon Juice	
Zubeko Bancho	18
Shiro no Takumi Rice Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Peychaud's Bitters, Cinnamon and Aquafaba**	
Pom Spritz	18
Apricot Brandy, Iyokan Bitter Mandarin Juice, Rhubarb Bitters and Sparkling Wine	

* Vegan available on request

** Contains chickpeas. Please inform us of any allergies!

JAPANESE WHISKY

Akashi 3 Year Old Sake Cask 50% **Single Malt** 28
Matured in used sake casks. Nose of smoky wood, dried fruit, honey with a mildly smoky palate with fruity notes and light sweetness. Finishes dry and crisp with lingering woodsmoke

Tottori Bourbon Barrel 43% **Blend** 13
Sweet oak and caramel notes on the nose. Vanilla, marshmallow, pepper spice and grain notes on the palate

SUNTORY

Built in 1923, Suntory's Yamazaki distillery in Kyoto was Japan's first commercial whisky distillery. Suntory also produces malt whisky at its Hakushu distillery in Yamanashi and grain whisky at its Chita distillery in Aichi prefecture.

Suntory Hakushu 12 Year Old 43% **Single Malt** 24
Toasted barley, seed & nut loaf, almonds, hints of milk chocolate and dried grass on the nose. Rich, herbaceous and grassy palate with light smoke. Short finish with orange peel and a touch of minerals

Suntory Toki 43% **Blend** 11
Soft orchard fruits, honey and mint on the nose. Green apple and bright citrus notes on the palate. Bitter herbs, toasted almonds and vanilla oak linger underneath. Clean finish with pepper notes

Suntory Yamazaki 12 Year Old 43% **Single Malt** 26
Nut oils, zest, floral and tropical fruit notes on the nose. Smooth and soft palate with good sweetness and winter spice, citrus and more tropical fruit notes with vanilla. Finishes with fruit and zest

Suntory Yamazaki 2016 Limited E. 43% **Single Malt** 32
Toasted oak, chocolate, dried fruits, citrus and coconut oil on the nose. Spices, citrus and milk chocolate with lingering berries on the palate. Medium finish with chocolate, vanilla, caramel, ginger and green tea notes

MARS WHISKY

At 798m above sea level in the alps of Nagano, Mars Shinshu is the highest whisky distillery in Japan. Tsunuki is Mars' second distillery, located in Kagoshima.

Mars Iwai Tradition 40% Blend 15

Rich gold whiskey with complex, sweet honey and malt fragrances. Notes of burnt sugar cane, sweet peat, orange marmalada, cedar and vinegar. Rich, full bodied finish

Mars Maltage Cosmo 43% Blend 19

Soft vanilla notes with sweet red fruit. Orange oil and chocolate, fresh barley and toasty oak on the palate. Finishes with fresh plum and white grape. Cereals and chocolate biscuits

Mars Komagatake L.E 2018 48% Single Malt 30

Toasted banana, pear, and apricot on nose with floral hints. Christmas spices on the palate with plum, cookie dough and mild peat. Finishes with mild peat and peppermint

Mars Lucky Cat Ash '99 43% Blend 26

Minty, crisp, fruity aromas. Candied orange, zesty, sweet, vanilla pods and baked dough on the palate. Very well-balanced softness on the finish

ICHIRO AKUTO

Inheriting both his grandfather's passion for whisky and whisky stock from the closed Hanyu distillery, Ichiro Akuto founded Chichibu distillery in Saitama in 2004 and today produces a highly-acclaimed range of boutique whisky blends.

Ichiro's Malt & Grain 46% Blend 18

Moderate aromas of toasty cereals, raisin toast with hints of fruits, wafer biscuit and cream. Soft warm entry. Tingly spices, fruit and cereals with smokiness on the palate. Finishes clean, juicy and tangy.

Ichiro's Double Distilleries 46% Blend 26

Honey suckle and red apple, well rounded with oak on nose. Sweet spices of cinnamon, nutmeg and slight ginger on the palate with a honeyed malt finish. Lingering oak, mint and spices

NIKKA WHISKY

Founded by Masataka Taketsuru in 1934, Nikka produces whisky out of its Yoichi distillery in Hokkaido and Miyagikyo distillery in Sendai.

Nikka Coffey Grain 45% Blend 18

Vanilla cream with sweet fruit on nose with biscuits and shortbread. Silky, almost oily mouthfeel with vanilla wafer, muesli, pepper palate. Caramel and vanilla finish with short bread and lingering sweetness

Nikka Coffey Malt 45% Blend 18

Semi-sweet aromas of creamy soda, creme caramel, vanilla bean and shortbread. Butter menthol lozenge and cream biscuits on the tongue, finishes with vanilla bean and dried coconut

Nikka Date 43% Blend 20

Cereal notes and soft spices on nose followed by sweet oranges mixed with vanilla. Well balanced palate with sweetness and vanilla notes. Long and dry finish with mild sweetness

Nikka From The Barrel 51.4% Blend 17

Clean nose with biscuity malt, vanilla and juicy dried fruit notes. Soft, gentle spices with malt and dried fruit flavours with a hint of smoke. Finishes with delicate, lingering malt

Nikka Taketsuru Pure Malt 43% Blend 17

Sherried plums, raisins, green apple, cereal, black pepper and hint of barrel char on the nose. Coffee bean, milk chocolate, tobacco leaf and lingering sherried fruit on palate with light smoke. Elegant smoky finish with golden barley and hint of coffee

Nikka Yoichi 45% Blend 20

Smooth and delicate nose with mellow peat, citrus oil and spices. Palate contains peat, smoke, spices, green fruit and nuttiness. Lingering mild peatsmoke on the finish with ripe fruit and soft malt